



Slow Food®  
Coffee Coalition

# SLOW FOOD COFFEE COALITION

## GUIDELINES FOR GOOD, CLEAN AND FAIR COFFEE



### VARIETY OF COFFEE PLANTS

Plant material (seeds) intended for the creation of new plantations and for renewal must come directly from producers. In the event that the plant material is supplied by producers to nursery workers, the latter must be able to guarantee the complete traceability of the supply chain: from the region to the exact area and to the individual producers involved.



### CULTIVATION TECHNIQUES

The Slow Food Coffee Coalition coffee of Arabica species (*Coffea arabica*) is cultivated exclusively at high altitudes (the minimum altitude is decided according to the characteristics of each area and comparative tastings). The climate must be subtropical and equatorial, hot and damp, with an average temperature of 15-30°C and heavy rains in the rainy season.

#### **COFFEE MUST BE GROWN IN THE SHADE**

Cultivation must be carried out in an agroforestry system: plants must be grown in a system of consociation with herbaceous, shrubby and tree plants. It is advisable to use at least 5 different species of trees and shrubs of local origin. It is important to involve legumes, which in addition to ensuring good shading, are useful for the nutrition of coffee plants, thanks to their nitrogen-fixing action. The creation of new coffee plantations must not replace naturally-wooded areas, but rather be integrated with them. The Slow Food Coffee Coalition protects local biodiversity and producers do not just grow coffee, but also fruit and timber. The soil should not be left bare, but covered by a substrate of residue from coffee culture and related plants which, if healthy, should not be removed from the field, in order to reduce oscillation and increase the organic substance content of the soil. This differentiated system also ensures habit maintenance for useful insects and birds.

## **CULTIVATION MUST BE SUSTAINABLE**

Cultivation techniques should minimize external spills, especially regarding the use of synthetic chemicals; this can be done through, for example, the use of organic fertilizers and plant residues on the plot. The fight against phytophagous and parasites should preferably follow biological defense techniques (e.g. traps, maceration) and, if these are not sufficient, the possibility of using synthetic chemical products will be assessed on a case-by-case basis, minimizing the impact. The use of synthetic chemical products for weeding is prohibited. Weeding must be done through manual selection and collection.



### **THE HARVEST**

Harvesting must be manual and selective. Only ripe, bright red cherries (not green or overripe beans) must be harvested; this implies the need to perform multiple steps. Overripe and/or spoiled cherries should be discarded.



### **THE PROCESSING**

#### **NATURAL COFFEE - DRY PROCESSING**

Within eight hours of the harvest, the berries must be placed on raised beds fitted with a mesh to facilitate aeration. They must be turned every two to four hours to dry properly and achieve a moisture level of 8-12%. During the night or in the event of rain, they should be covered with canvases, after which, they must be shelled, cleaned, selected (i.e. only healthy beans) and packaged.

#### **FULLY-WASHED AND SEMI-WASHED PROCESSING**

The pulping of the fruits must begin within 6 hours of harvesting at the latest. Once pulped, fermentation must be carried out immediately. In the case of washed coffees, the grains must then be repeatedly washed in running water; in the case of semi-washed coffees, washing is reduced to a minimum and the beans are left with some of their mucilage during the drying phase. The wet mill must minimize the volumes of water used and honey water must be processed, salvaged and reused by reducing possible sources of pollution. Coffee pulp must be treated so that it does not harm the environment and, where possible, used as a resource for the production of other by-products (such as humus and exudates for green leaf manuring). Fermentation must not exceed the temperature of 23-25°C. Blending different batches at different points of fermentation is not permitted. After fermentation, the beans are left to dry until they reach a final moisture content of 11-13%. It is advisable to use African raised beds and solar dryers, whereas mechanical dryers using fossil fuels or firewood are not allowed. It is important to remove black grains that are highlighted during drying. At this point the parchment has to be removed and cleaned, selecting only healthy beans and transferring them to jute bags once completely dry.

## HONEYCOFFEE - HONEY PROCESSING

In this method, which is similar to the semi-washed, the mucilage is not totally removed but dried with the beans. There are different variants of honey processing defined according to the percentage of mucilage left on the beans when the flesh is removed: white (10%), golden (25%) and yellow (50%), which bring out aromatic notes, red (75%), which brings out fruity, floral aromas, and black (100%), which is fuller-bodied.



### TRACEABILITY AND CONTROLS

The Slow Food Coffee Coalition coffee producers organize themselves in order to control the supply chain of their coffee, at least up to green coffee (i.e. dried coffee whose parchment is removed, sold by producers on the market): it is in fact important to guarantee the traceability of the individual farm up to the moment of commercialization. It is mandatory for producers to have a system of product quality control. The Slow Food Coffee Coalition proposes, to all the communities of producers involved, the creation of a participatory guarantee system (PGS) initiative in line with the Slow Food Coffee Coalition guidelines and PGS manual. One of the final goals is for everyone to be able to organize cupping on plantations.



### RESPECT FOR INDIGENOUS CULTURE AND SOCIAL DIFFERENCES

The agricultural activity of coffee production must, as its goal, raise the quality of life and socio-economic well-being of producers and workers, both permanent and temporary, and their families; increase the value of land; consolidate the role of women and incentivize younger generations not to abandon the area of production. At the same time, it must respect indigenous peoples and their culture, respecting their links with their territory. The activity of the coffee producers must ensure non-discrimination on the basis of social origin, nationality, sex, political position, trade union membership or otherwise.

The children of producers can occasionally help parents to carry out their productive activities, when this represents an educational and training activity, accompanied by school attendance. Any form of exploitation of child labor is prohibited. Any form of modern slavery is banned.



### INTERMEDIATION

It is important to limit commercial intermediaries as much as possible, ensuring greater control of the quality of coffee and the final price to producers and the lowest storage times of the product.



## **FAIR AND DIFFERENTIATED PRICE**

A short supply chain allows producers to obtain a more profitable price for their coffee. Individual producers must be informed on how their coffee is purchased and paid for, and of the final price on the market. They also need to be able to assess the quality of their coffee in order to conduct price negotiations based on quality. The minimum price paid to producers is set by Fair Trade, but the Slow Food Coffee Coalition works to obtain higher prices, according to the quality, origin and traceability of the product.

# COMMUNITY PARTICIPATORY GUARANTEE SYSTEM FORMATION OF THE ETHICAL COMMITTEE

I/We: \_\_\_\_\_ (Farmer/Community Name) hereby declare and affirm that we support and actively pursue the principles of the above guidelines for “Good, Clean and Fair Coffee” as described by the Slow Food Coffee Coalition and the principles described in the Slow Food Coffee Coalition Manifesto, and that these principles were explained to us.

I/We further declare that:

- I/We have read and understood the “**Slow Food Coffee Coalition guidelines for a Good, Clean and Fair Coffee**”, and the “**Slow Food Coffee Coalition PGS guidelines**” and our growing methods adhere to the requirements listed therein.
- I/We accept to follow the constitution and the activities of the **Participatory Guarantee System** in \_\_\_\_\_ (name of the Community).
- I/We have read and understood the “**Slow Food Coffee Coalition Trademark code of use**”
- I/We declare that our Community PGS members and formation are as follows:

\_\_\_\_\_ (Community name) Ethical Committee formation:

Group administrator (name and surname) \_\_\_\_\_

Member (name and surname) \_\_\_\_\_

Member (name and surname) \_\_\_\_\_

Member (name and surname) \_\_\_\_\_

Member (name and surname) \_\_\_\_\_

Member (name and surname) \_\_\_\_\_

\_\_\_\_\_

Date

\_\_\_\_\_

Place

Farmer/Community(s)' Signature(s)/distinctive marks

I, \_\_\_\_\_ duly authorized by the Slow Food Coffee Coalition, declare that I have witnessed the pledge by the member/group as recorded above.

Name \_\_\_\_\_

Designation \_\_\_\_\_

Signature \_\_\_\_\_

## Privacy - GDPR

Your personal data are processed in accordance with the GDPR and according to the privacy policy that the data controller has made available at the link [privacy.slowfood.com](https://www.slowfood.com/privacy), with specific regard to the chapters “**Producers and representatives, of Slow Food Projects**” and “**Newsletter recipients-Thematic or project content, campaigns or fund-raising**”

By joining the coalition and signing the pledge, you declare that you have read and understood the privacy policy and that you consent to the processing provided therein.